

Historic, Archive Document

Do not assume content reflects current
scientific knowledge, policies, or practices.

Participation of Negro Children in School Lunch Programs



☆☆☆
.... "No nation
is any healthier
than its children or
more prosperous
than its farmers"
— Harry S. Truman
President of the United States



UNITED STATES DEPARTMENT OF AGRICULTURE
Production and Marketing Administration

UNITED STATES DEPARTMENT OF AGRICULTURE
PRODUCTION AND MARKETING ADMINISTRATION
Washington, D. C.

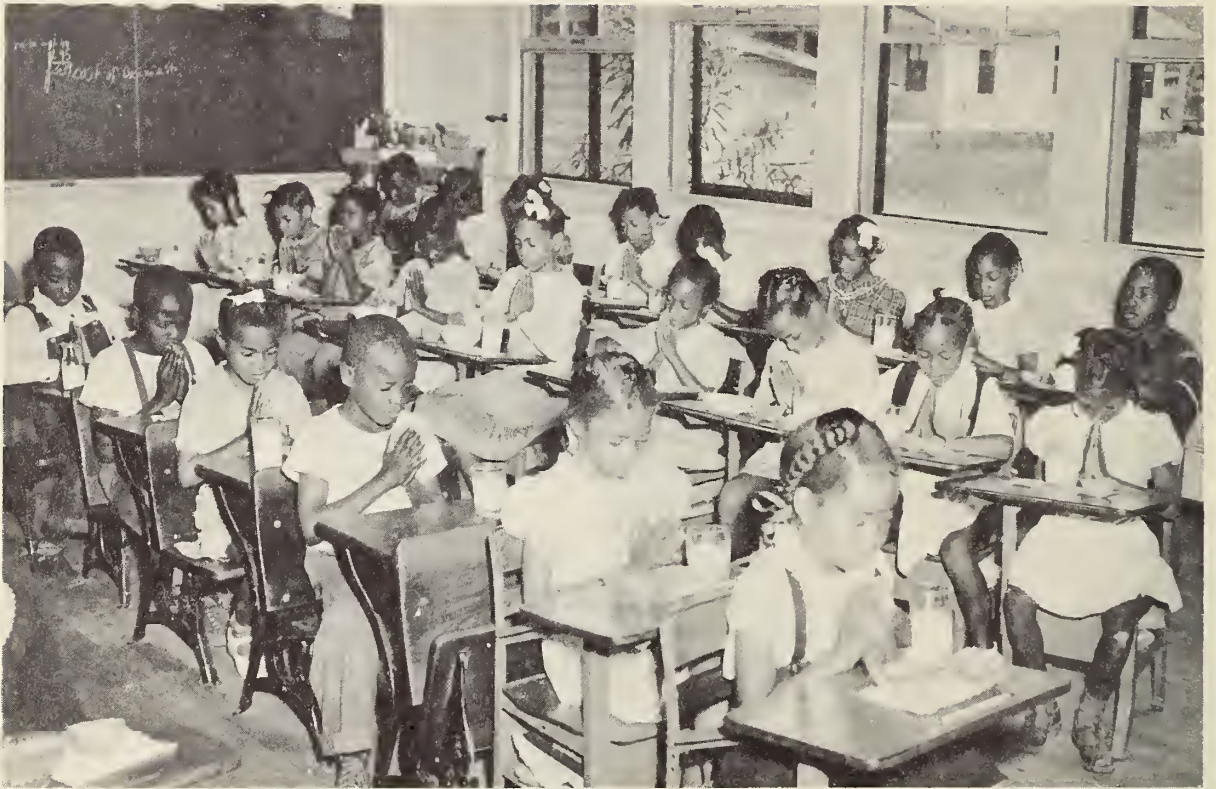
June 1951

**Estimated Number of Negro
Children Participating
in the School Lunch Program
1949-50**

Alabama	26,700
Arkansas	12,500
Florida	14,000
Georgia	20,600
Kentucky	5,300
Louisiana	100,000
Mississippi	35,000
Missouri	21,000
North Carolina	24,000
Oklahoma	8,000
South Carolina	32,000
Tennessee	35,000
Virginia	29,000
Texas	29,000

Success of the School Lunch Program depends almost entirely on school officials, churches, parent-teacher associations, civic clubs, women's clubs and other groups.

James P. Davis
Administrative Officer
Production and Marketing
Administration
802 West 9th Street
Little Rock, Ark.





Miss Patsy Graves.

A BRIEF HISTORY OF THE SCHOOL LUNCH PROGRAM

Although the first school lunch program in the United States dates back to 1894, the movement did not spread until the depression of the 1930's. In 1935 pyramiding surpluses of food were bankrupting the farmer, while thousands of children were going to school hungry every day. That was the year the Congress passed Public Law No. 320. Section 32 of this law authorized the use of an amount of money equal to 30 percent of the yearly customs receipts for the development of new outlets for farm products. It authorized use of Section 32 funds to buy surplus farm commodities and distribute them outside normal channels of trade. These foods, supplied by the Department of Agriculture, helped a great deal in expanding the school lunch program. The diversion of farm commodities for the feeding of hungry school children was also important to the farmers of our country. Doctors

and nutritionists were enthusiastic over the school lunch plan as an effective instrument for raising national nutritional levels. Teachers pointed out that the school lunch helped to get value received for the money spent on education, because well-nourished children are more alert, energetic, and well-behaved. Farmers recognized that besides providing a ready outlet for surpluses, the program expanded the market for farm products by raising nutritional standards.

There is perhaps no better comment on the value of the School Lunch Program to both school children and farmers than that made by President Truman when he signed the National School Lunch Act, on June 6, 1946. "No Nation", said the President, "is any healthier than its children, or more prosperous than its farmers. In the National School Lunch Act, the Congress has contributed immeasurably to the welfare of our farmers and the health of our children."

THE NATIONAL SCHOOL LUNCH PROGRAM DESERVES OUR SUPPORT

By Miss Patsy Graves
United States Department of Agriculture
Washington, D. C.

For many years it was the custom for children to take lunches to school in a half-gallon bucket or a brown paper sack. Bread, molasses, a cold potato, sometimes a piece of fried meat was too often the noonday meal. Instead of that cold lunch, over six million children throughout the United States now get a well-balanced hot lunch through the National School Lunch Program.

The National School Lunch Program is a joint endeavor between the Federal Government and your own State Government. Legislation, effective June 1946, placed the program on a permanent basis. Each year the Congress of the United States authorizes an appropriation for school lunches that is matched by the States. State and county school boards of education are responsible for carrying out the program under the direction of the Production and Marketing Administration of the United States Department of Agriculture.

Many other agencies and individuals, especially the parent-teacher association, assist the school board in this very important job. In addition to the foods purchased specifically for the program, the Department of Agriculture makes available from time to time what we term "surplus" foods. This widens the market outlet for farm products, and thus the School Lunch Program helps the farmer. Most of the food used is bought in local communities. This creates a local market for many products that farm people raise, such as vegetables, fruits, eggs, and milk.

• Every person, young and old, needs a daily supply of good, wholesome food which should be made up of a variety, such as milk and milk products; meat, poultry,

fish, and eggs; leafy, green, and yellow vegetables; potatoes and other vegetables; bread and cereals; citrus fruits and tomatoes; some fats and sweets.

Parents of farm children need to be very sure about a daily food supply made up of the items listed above, and should produce as much of their own food as possible in order to have abundant supplies every day throughout the year. Farm boys and girls must help with the work at home and on the farm; they often walk long distances or make bus trips of many miles. They should always have a hot breakfast before leaving home, a nourishing school lunch, and a good dinner.

Improperly fed children may have small, poorly developed bodies with weak, flabby muscles; poorly formed teeth with bleeding gums and many other physical defects as a result of malnutrition. They are irritable, tire easily, are subject to stomach upsets, susceptible to colds, and other diseases. Worst of all, such children cannot learn easily. A poorly nourished child will not "hunger and thirst after knowledge."

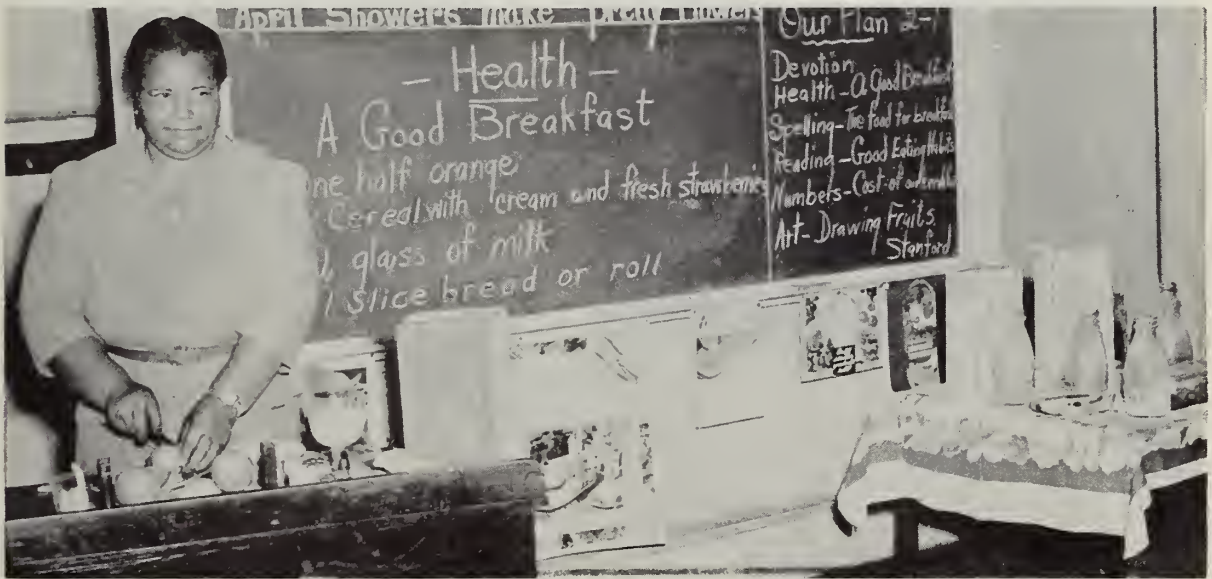
Our schools need the interest and support of the entire community in setting up and maintaining the lunch program. In the Farmers Home Administration, we urge our borrower families to give every assistance possible to the promotion of this worth-while activity. We work very closely with the family living problems of rural families. One of the most important aims of our family living program is to encourage increased production, use, and conservation of adequate year-round supplies of food.

It is possible for even a one-room school to have the School Lunch Program, provided the teacher and parents desire the benefits of such a program for their children. This means work for everyone. School and health authorities must be contacted. Funds for equipment and supplies are usually raised through the county

board and local efforts. The school must meet certain health and fire-prevention standards before it can be approved for the School Lunch Program. Local citizens are employed to prepare and serve the lunches. Children learn to eat together, are trained to improve table manners, learn to be helpful and cooperative.

If your community does not have the School Lunch Program, offer to work with

the teacher and parent-teacher association in securing it. But do not leave the job to the teacher after the program becomes effective. Continue giving your help in order that the aims of the School Lunch Program may be more fully realized to "safeguard the health and welfare of the Nation's children by encouraging them to eat more nutritious food." Help them to become the strong men and women of tomorrow by seeing that they are well fed today.



NCCPT PRESIDENT SAYS CHILDREN GAIN MANY BENEFITS FROM SCHOOL LUNCHES

The National Congress of Colored Parents and Teachers operates in 19 States including the District of Columbia, and has a membership of 125,000. In these States, the lunch program is in operation and is an integral part of the total school program. The lunches--warm, nutritious, and well-balanced--afford to our students fine opportunity for learning nutrition, good health habits, and courtesy.

Our records indicate that in schools where the well-balanced lunch is served, children show gains in weight, in ability to focus attention, and in school attendance.

The program is sponsored by our members, and often the lunchroom is equipped by them. Aside from that they take care of deficits which often occur at the close of the school year. Donations of foods and labor and money for salaries of hired workers are made regularly by the local PTA's.

Our educational program is concerned with teaching the value of this service in order that parents will encourage their children to eat regularly in the School Lunchroom.



THE HISTORY OF ROLLING FORK NEGRO LUNCHROOM PROGRAM

A Report from Sharkey County, Miss.

The lunchroom at Rolling Fork Negro School had its origin in a small room formerly used as a library which was converted into a kitchen. After the meals were prepared they were served at the children's desks.

To equip the kitchen to meet requirements, each teacher raised funds with the help of white friends. Through this effort a stove, utensils, table "silver", glasses, and chinaware were bought to equip this small kitchen. At this time "B Type" lunches were served with milk.

During this period the Federal Government offered its assistance. The amount of \$533 was appropriated for purchasing different necessities for our lunchroom and kitchen.

Since that time we have been fortunate in getting a large kitchen with ample space for cabinets, large army stove, a three-way metal sink, costing \$63.27; two refrigerators; counters for preparing and serving; spaces for storing foods; and a butane hot-water tank.

We also have a spacious dining room with ample tables and benches that will accommodate about 100 children. The children are served, by grades, beginning with the lowest grade continuing through the eighth grade.

We have a deep well and sanitary drinking fountains. All kitchen personnel use white uniforms and hair nets.

Entertainments, showers, and thoughtful friends are responsible for Rolling Fork Negro School having an "A Type" Lunch Program.



Mrs. J. S. Morgan.

Through showers given during last term our patrons and friends gave the following: 96 glasses, 8 can openers, 4 paring knives, 5 table knives, 1 egg beater, 49 cup towels, 12 cups, 4 pot holders, 2 mixing spoons, 2 strainers, 60 teaspoons, 3 serving spoons, 67 plates, 12 odd glasses, 4 saucers, 5 sets salt and pepper shakers, 33 soup bowls, 7 dessert bowls, 1 soap dish, 29 dish cloths, 6 boxes steel wool, 1 box paper napkins, 4 boxes washing powder.

In addition to the items in this list there are curtains in the kitchen and dining room, suitable posters for the dining room and bulletin board for posting menu daily.

There has been definite improvement in attendance and quality of work done by the pupils in our school since we have had the lunchroom. The behavior, table manners, and neatness of the children also have improved.

SCHOOL LUNCH KEEPS ATTENDANCE UP

A Report from Antioch, Ala.

•Antioch, Ala., is a farming community in "open country." That is to say it is near no town. The school is the community interest.

Three of the four rooms in the school are classrooms. The fourth is the kitchen. Children are served at the door and go back to their classrooms to eat.

The average daily attendance is 110. The average daily participation is 90. As many free lunches as the program can carry are offered. Children who bring their lunches eat with the others and are served the fruit juices and reconstituted dry milk.

This school was one of the first to serve nonfat dry milk as a beverage. It was represented at the county meeting when the proper way of reconstituting the milk was demonstrated. It has been serving the milk as a beverage ever since. The school has endeavored to cooperate fully with the demands of the program. This typical menu illustrates some of the ways: Fresh and frozen fish (an abundant food), turnip greens (donated by the community), corn-bread (made with dried eggs and soured dry milk), potatoes (another abundant commodity) with oleomargarine and dry milk.

The P.T.A. has been responsible in the past for equipping the lunchroom. Recently it has raised money for "wall to wall" linoleum for the floor and for dish cabinets. The principal of the school completed plans for a summer school garden at its last meeting. The garden will be tended by the school boys. The products, together with surpluses from family gardens, will be canned in the lunchroom by the mothers and the girls. The girls also help the cook prepare the lunches each day. The principal and teachers working together quietly direct this cooperative effort.

One day during the last week of school the attendance worker found 83 children present. This was a larger number than had ever been present at that time of the year. She is positive that the school lunch program is "holding them to the end."

Proof of what the program means to the community is a recent incident that occurred. Somehow, a rumor started that there would be no lunchroom next year. One father made a trip to the county seat to see about it. When the superintendent informed him that the rumor was ill founded he was satisfied, but just before leaving, turned and said with emphasis, "We couldn't do without our lunchroom."

COMMUNITY LEADERS TEAM UP TO PROVIDE SCHOOL LUNCH BUILDING

A Report from Malvern, Ark.

Leave it to the people of Malvern, Ark., if there is a job to be done and done right. They know how.

What the Negro community leaders wanted most was a school lunchroom where their children could go every day for a good meal. They got together to see what could be done about providing a dining room and a kitchen, as well as adequate storage space.

Today, they have a two-room structure 24 feet wide and 75 feet long, screens on all the windows and doors and equipped throughout with fluorescent lights.

The dining room seats 104 high school pupils and 125 grade school children in shifts. The modern up-to-date kitchen is equipped with a 2-oven hooded stove, 75-gallon hot-water tank, 3 compartment sink with a burner under the third compartment

for sanitizing dishes, a lavatory for workers, refrigerator, work table, and steam table. Adjoining the kitchen is the well-planned storeroom with enough shelves to hold supplies.

Two workers neatly dressed in white uniforms prepare the lunches and one girl and two boys from the high school serve. The work goes off smoothly.

The meal the youngsters get is a Type A lunch, or a complete meal, with milk. It is the balanced lunch which provides about one-third of the daily food requirements. Typical of the meals is one served recently--orange juice, Welsh rabbit, buttered green peas, cabbage-celery salad, and milk.

Getting the equipment was not so difficult. The Malvern School Board bought most of it. The stove was a gift of the Junior Service League.

But what about money for the building? Where would they get it? That was the big proposition these people were up against.

Several leaders got together and figured they would need about \$2,500. So this is where they called in other community leaders to work to raise \$2,500. The needed "push" came from Mr. E. E. Bailey, school principal, and two of the town's leading businessmen, Mr. Eutah Jones and Mr. Henry Miller.

Mr. Jones was appointed "straw boss" and he immediately organized the leaders into six teams to canvass the town for pledges and cash donations. They made a report once a week. The job finally was finished--4 months later. The lunchroom problem was settled.

Questioned not so long ago about the community project, Mr. Jones had this to say: "I think the lunch is a fine thing. I gave a cash contribution, and devoted my time free to constructing the building.

We hired two carpenters and they threw in a day's work apiece. Two plumbers gave a day's work apiece and that finished the plumbing."

When the other businessman, Mr. Miller, was asked why he gave so much time to the lunchroom he said, "I believe the lunchroom has a place in teaching our children to eat the right food. I want my granddaughter and all other children to have the opportunity I didn't have."

Surplus agricultural products bought by the U. S. Department of Agriculture from farmers under Government price-support programs and donated to us have helped to provide better lunches for the children. These products include: Potatoes, dried eggs, dry milk, canned orange juice, canned tomatoes, fresh pears, fresh apples, and many other wholesome foods that growing children need to be strong and healthy.

In this way the school lunchroom in Malvern is helping to carry out the principles of the National School Lunch Act: (1) to provide growing children with wholesome foods; and (2) to create larger markets for farm products.

Mr. Bailey believes the school lunch program should be a part of all schools in the State. "Attendance is better, morale is improved, and the children are more energetic. You know, you can't teach a child on an empty stomach," he said.





HOW ROCK HILL GOT ITS LUNCH BUILDING

By Quencie H. Davis
Teacher, Rock Hill Negro School
Spartanburg County, S. C.

Rock Hill School for Negro children is located in Duncan, S. C. The enrollment of the school is 182 pupils, and there are 6 teachers.

About 8 years ago 50 percent of the children enrolled in this school walked long distances to school--many of them not eating breakfast before leaving home. Often they stopped at stores along the way and bought candy, cake, and soda pop for their morning meal.

The teachers realized that the eating habits of these children were far from what they should be--they were not getting the foods necessary for growth and health. They decided something should be done about it. It was then decided to make application for the Federal School Lunch Program. Type B lunch with milk was selected as the lunch type to be served since space and equipment were inadequate at that time to serve Type A lunches.

A classroom was used for the lunch unit. A range and work table were installed, and a small closet was used for storage of food and utensils. While the teacher taught in one side of this classroom, the cook prepared a lunch in the other half. The children were very much satisfied with this lunch. Good eating habits were stressed during the lunch hour, and youngsters were discouraged from buying and eating candies, cakes, and soft drinks.

The number of children attending school and eating the lunches later increased, with the result that more space was needed. The teachers decided then that a Type A Lunch was definitely called for.

The district, however, did not have funds with which to help build a larger lunch unit, so it was suggested that entertainments be given to raise enough money to defray the cost of moving and equipping an Army barracks which had been offered to the school district.

Plays were presented, contests held, and tacky parties and other entertainments held to raise funds. At the end of 4 months, \$350 had been raised. With this encouragement, another drive was started, and by May 1, 1947, there was more than \$700 in the building fund.

Parents, taking an active interest in the effort, began sponsoring programs among themselves to help raise additional funds. Accordingly, picnics, concerts, fish fries, plate suppers, and other affairs were held to raise enough money to bring the building fund up to \$1500 at the end of 2 years.

After the funds were raised, it was decided that it would not be practical to invest money in a building that would be a temporary unit, so plans for the acquisition of the Army barracks building were abandoned. The school district then offered to provide a concrete block building, permitting us to use our money to equip the lunch unit.

The block building, when completed, measured 30 by 60 feet and cost \$2366.28.

At that time the Government had earmarked \$10,000 for equipping school lunch units, and we were able to get a share of this money by matching the Government funds. We bought a 20 cubic foot refrigerator for \$700, and an Army range, and built a serving counter with cabinets in which to store dishes. Cooking utensils, tableware, a compartment sink, dishes, and tables and chairs were bought, and an electric pump was installed to provide running water.

The parents donated food during the

canning season, and The Better Home Makers Club of the school gave their services on canning days designated as "soup days" and "fruit days." Parents also donated vegetables for soup mixture on soup days, and fruits for canning on fruit days. More than 700 quarts of food were canned in a single season at a community cannery.

The Future Farmers planted a school garden providing labor and mules for plowing. Mr. Hill, Superintendent, donated several bushels of peaches from his orchard for canning.

During the past year we also received many free commodities from the U. S. Department of Agriculture. Those included peanut butter, fresh pears, apples, canned peaches, honey, creamery butter, canned tomatoes, cheese, Irish potatoes, dry milk, dried eggs, tomato paste. These commodities helped to serve better lunches, and to reduce grocery bills. As a matter of fact, had it not been for these foods, we could not have operated successfully. We have an average of 83 children eating each

day. We receive Government reimbursement of approximately \$55 per month. The charge to children is 10¢, and we receive about \$57 per month from them.

We are not feeding all of the children at the present time, but we hope to do so in the future. The P.T.A. donates regularly to the School Lunch Program of our school thus making it possible for all needy children who cannot afford to pay for lunches to have them free of charge.

The School Lunch Program has been of tremendous benefit to our community. Not only are children being fed nourishing meals--they are also being educated in better table manners and better eating habits. The final benefits are shown by their improved attitudes and dispositions, in a greater desire to learn, and in a happier school life.

The Federal School Lunch Program is definitely an asset to the school child, and the community in which he lives.



Lunch service at Rockhill, S. C. school.

TEXAS COLORED SCHOOL ST. GEORGE, DORCHESTER COUNTY, S. C.

By Mrs. Connie P. Howell
County School Lunch Supervisor

The Texas Colored School, located about 5½ miles from St. George, in Dorchester County, is a three-teacher school with an enrollment of 92 and an average attendance of 72 children. Sixty-five percent of the pupils enrolled participate in the type B lunch. This is a representative number because transportation is not provided and therefore the attendance is naturally not very good in bad weather.

Government commodities donated during the year which include 24 boxes of fresh apples, 3 cases of butter, 5 cases of cheese, 14 bags of Irish potatoes, 3 cases of honey, 16 cases of peaches, 1½ cases of tomato paste, 5 cases of tomatoes, 10 cases of nonfat dry milk, 2 cases of peanut butter, 8 cases of applesauce, and 5 cases of pears have had far-reaching value in improving the quality of the lunches as well as reducing the cost per pupil to 5 cents per meal.

By planning the daily menu around the Government commodities, needy children who otherwise would not get lunch are fed and the cost to the paying pupils is reduced. The average monthly Federal cost is \$35.

The lunchroom is a clean wooden frame building a few yards from the school house and can accommodate 50 pupils. A large, army-range, wood stove is used for cooking. This unit has large aluminum-covered pots and baking pans for cooking. The serving utensils are crockery ware, and the eating utensils are stainless steel.

The school district trustees have been contacted about improvements for additional seats and tables. These improvements have been promised in the near future.

This unit has been operating since 1946 and has been self-sustaining. There has been no aid from county or district funds. The P.T.A. has been very active in promoting the program. Two or more patrons cook daily. The patrons have purchased wire and fenced in a part of the school grounds for a year-round garden. They take care of the garden and can the surplus foods in summer.

The school lunch program at Texas School is a part of the school's teaching program as well as a project for community participation.

EDUCATIONAL PROGRAM BOOSTS SCHOOL LUNCH PARTICIPATION

A Report from Hayden High School
Franklin, Va.

When the Hayden High School opened in September, it was observed that too few pupils were participating in the school lunch program. Our records revealed that we had a membership of 793 pupils, and that only an average of 85 were eating a hot lunch daily.

The school administration and faculty soon recognized that here was a challenge. After several meetings and group discussions, it was decided that a committee would be appointed to work with the Lunchroom Supervisor in planning meals and other lunchroom procedures.

The first step was to have each teacher in the elementary and high school departments plan with the pupils a unit of work on foods. This unit of work was so designed that all pupils had an opportunity to gain an understanding of the values of a well-balanced midday meal. The administration had the lunchroom enlarged so

that more pupils could be seated in the lunchroom at one time, and arranged the schedule for lunches in order that similar age groups would be together. This we felt would create a better social grouping.

In the high school department, the homemaking teacher, the biology teacher, and general-science teacher, together with their pupils, made charts and posters for the entire school. Through chapel programs and classroom demonstrations these charts and posters were used as a part of the better lunch campaign.

As a result of the techniques and procedures used, the lunches increased from an average of 85 pupils to an average of 130 pupils daily, for pupils have gained an appreciation of what the lunchroom does for them. More pupils feel they have an important part in the school lunchroom program. Pupils also enjoy the opportunity of socializing in the lunchroom during meal hour and learning to eat properly.

IMPROVING THE HEALTH OF THE PUPILS THROUGH THE CAFETERIA

A Report from York County, Va.

The York County Training School is located in an industrial area. The majority of the families work in Government plants. The school has a total enrollment of 320 pupils (elementary and high school).

At the opening of school, the ninth grade homemaking class found many health problems that needed to be worked on. From facts revealed through observations and a survey it seemed advisable to try to improve the diet of the pupils.

Since the pupils had learned that unbalanced diets were one of the main causes of poor health, they started checking on the types of lunches eaten by the pupils in the school. It was revealed that only 72 of the 320 children were drinking milk.

The class compiled lists of all children by grades and posted them in the proper classrooms. A gold star was placed beside each pupil's name who drank milk. A graph was drawn which indicated the present number of pupils who drank milk and how the chart would look when everybody in the room drank milk.

An original play entitled "Health Is Wealth" was written by the ninth grade girls and presented during assembly. The importance of drinking milk and eating well-balanced lunches was emphasized in the play..

A letter was sent to each pupil's parents giving the value of milk and insisting that the parents make provisions for and encourage the pupil to drink milk.

All pupils in the ninth grade home-making class drank milk daily in the lunch room. They felt this was one means of encouraging other pupils to drink it.

Lunch tickets were made in the shape of a plate, with a plate and a milk bottle imprinted on it. A contest was sponsored among the classes. The class with each member drinking milk at lunch time on a particular day received a free lunch for each pupil the next day.

This project was conducted for 6 weeks. During that time the sale of milk increased from 72 bottles to 120. Every effort will be made to continue to increase the sale of milk and the plate lunch.





Sixth graders at Blackshear School, Austin, Tex. demonstrate a rat growth experiment.



Modern all-electric kitchen at Blackshear School, Austin, Tex.

OBSERVATIONS OF MY TEACHING EXPERIENCE

By Mrs. R. W. Simpson, Retired
Fayetteville, N. C.

As I close my teaching career, I look with fond remembrance over many observations. In making a brief survey, I find that I have touched the lives of approximately 2,000 individuals during the 36 years of teaching experience in North Carolina, 30 of which were in the city of Fayetteville, N. C.

Although I considered all subjects taught in the third grade as important, yet I placed health at the head of the list as did my colleagues. Our philosophy was, and still is: Sound minds can function better in sound bodies.

We welcomed the National School Lunch Program as it helped our community to do for Negro children the most needed task it had undertaken. It has been my observation that pupils rally more readily to their school work when they are not hungry. Each child was taught to eat quietly with the other children, and other forms of etiquette. Many pupils have been persuaded to eat kinds of foods that they were not accustomed to eat at home. As a result of the lectures given in the classrooms concerning body needs and the importance to their health and achievement of balanced meals, such as those planned in the cafeteria, many pupils joined what we termed the "Clean Plate Society."

Our pupils have not been hard to discipline for the above reasons. The following is a good example of the worth of the School Lunch Program. I had a truant in my class. The parents tried, in every way, to keep him in school. I noticed that the child appeared to be hungry, so I asked my principal to put him on the free lunch list, and this she readily did. After this, he remained in school most of the year, took more interest in his work, and also had a better disposition in general.



Mrs. R. W. Simpson

Therefore, in conclusion, I wish to boost the splendid work of the National School Lunch Program. I do hope and pray that every Negro community will organize and maintain such a program because it is worth its weight in gold. A more alert and contented citizenry is the outcome of such a program.

MT. ZION SCHOOL, GREENVILLE COUNTY, S.C., HAS 100 PERCENT PARTICIPATION

By Mrs. Emily B. Taylor
Assistant County School Lunch Supervisor

It does your heart good to drive 12 miles down a country road and turn in the yard at Mt. Zion colored school. This morning when I made my usual unexpected monthly check and visit, the yard was full of "baseball players" who stopped to tell me how glad they were to see me.

This three-teacher school is in the heart of the cotton section, and since the crop was short, money is also, but this does not put a damper on the spirit in the school.

All of the 121 children enrolled in the school are served a Type A lunch, without milk, which today consisted of fresh pork ham supplemented by a peanut-butter sandwich, to meet the protein requirement, fresh, green, steamed cabbage, stewed tomatoes, and peach cobbler. Cocoa had been made out of dry milk, and as a special treat to these country children, white loaf bread was being served with creamery butter. The commodities donated by the Government make it possible for this school to have a lunch program, because since last month 88 percent of the lunches were served free. Practically all the money spent for food is either to purchase protein or abundant foods. On the shelf I found canned tomatoes, tomato paste, cheese, canned peaches, dried eggs, dry milk, peanut butter and Irish potatoes, and in the "ice box," which was clean and cold, the butter was stored.

The army range, small refrigerator, compartment plates, and dish cabinets were bought with funds to match those made available by the Federal Government for the purchase of equipment.

Family rates are offered. Staple groceries and fresh vegetables are purchased from patrons of the program, in order to help absorb the cost of free lunches. Last month a total of 2,329 children were served. Reimbursement by the Federal Government amounted to \$116.45. In the community \$21 was raised to help pay the cook and buy groceries, which items amounted to \$117.97.

Requirements are not always met in the same manner as in our better equipped schools, but a substantial lunch is served to these hungry, growing children every day.



THE HISTORY OF THE ADAIRVILLE, KY., TRAINING SCHOOL LUNCHROOM PROGRAM

By Vera Eidson
Teacher and Lunchroom Supervisor

Our lunchroom began nearly 5 years ago with the assistance of the P.T.A., a very sympathetic merchant, and our hard-working principal.

We had plenty of room for the cooking and serving of the lunches, but very little equipment. The P.T.A. was aroused over the situation and immediately made it possible for us to purchase a new stove and floor covering for the kitchen.

Through kitchen showers, cooking utensils, tableware, and china were donated. A number of friends gave food and their time. Tables were built and painted by the school boys.

At the end of the first year we had a small sum in the treasury; therefore, our second year was started with less hardship.

This project has grown through the years and we have made many improvements. At present the lunchroom is screened, and is equipped with running water, sink, and hot-water tank.

The children are made to feel that each one has a share in this project. They bring flowers for the tables and make posters.

The lunchroom project is correlated with the health classes. All the teachers emphasize meals that are well-prepared, well-balanced, and attractive. At various times during the year, demonstrations of table manners are given. Posters are built to illustrate what has been taught in classes concerning foods and their value to the body.

New kinds of foods are eaten by the majority of the children without too much urging. The preparation of these new

foods is changed whenever there is a tendency to leave too much of the new food on the plates. One of our slogans is "Clean Plates."

Milk drinking has become a 100 percent item in our lunchroom.

The fifth and sixth grades purchased and installed a new wash basin, for hand washing. "Clean Hands" is a motto of our lunchroom.

Plans are being made to continue the modernization of our kitchen by adding more cabinets and other kitchen equipment in order to save time and steps, and to protect our food. These improvements will make our lunchroom a more healthful and attractive place to prepare and serve meals.

LOUISIANA LEADS IN NEGRO SCHOOL LUNCH PARTICIPATION

A Report from Clinton, La.

Louisiana has more Negro schools participating in the National School Lunch Program than has any other State. One of the best-managed and most successful lunchrooms is at the Clinton School, Clinton, East Feliciana Parish, under the supervision of Mrs. Ola Fisher, principal. The program was established at this school 4 years ago. Of the 380 pupils enrolled at the school, 363 receive lunches. This parish has an excellent PTA which is rendering a valuable service under the direction of Mrs. Fisher. She states there has been a definite improvement in attitudes of the children and that friction has almost been eliminated since hot lunches have been served. She also says it is impossible to measure the full value of the National School Lunch Program.

GEORGIA SCHOOL LUNCH WORKSHOP

The first training program for Negro school lunch personnel in Georgia was conducted jointly by the Fort Valley State College and the staff of the School Lunch Division, State Department of Education.

The workshop participants were housed at Camp John Hope, Fort Valley, Ga. The meetings and demonstrations were held in the combination assembly and dining room. The participants included 46 cooks and workers, 7 managers, 5 principals, and 7 instructors.

The purpose of the school lunch workshop was given by Mrs. Daisy Lewis, Itinerant Teacher Training, Homemaking Education, Fort Valley State College. A most interesting welcome which included a talk on the history and aims of the school lunch program was presented by Dr. W.W.E. Blanchet, Administrative Dean, Fort Valley State College.

Members of the School Lunch Staff, State Department of Education, served as discussion leaders on the following topics:

1. Explanation of the Operating of the Georgia School Lunch Program.
2. School Lunch Record Keeping.
3. Short Cuts in Food Preparation.
4. Sanitation in the Lunchroom.

Meal requirements and planning menus were presented to the group by Mrs. Daisy Lewis and Miss Daisy Speight, Homemaking Teacher at Ballard-Hudson School, Macon, Ga., who supervises the school lunch program in that school.

The health nurse at Camp John Hope led an interesting discussion on personal hygiene of school lunch workers.

There is always a need for assisting school lunch personnel in the utilization of commodities made available under the direct distribution program of the U. S. Department of Agriculture. Mrs. Frances



The kitchen at Friendship School, Oktaha, Okla.



Lunchtime at West Broad School, Athens, Ga.

Ferrell, Area Home Economist, Food Program Branch, Atlanta, Ga., gave a demonstration of the use of such commodities. A representative from the Food Distribution Program, State Department of Education, answered questions pertaining to commodities, as did Mrs. Bertha Thompson of P.M.A., Little Rock, Ark.

No program is complete without allowing time to answer questions and give guidance in solving individual problems. Part of the second day was devoted to this phase of the program. The school lunch workshop participants were given an opportunity to give their evaluations of the workshop. They also gave the following suggestions for workshops next summer:

1. Give more demonstrations.
2. Spend more time on menu planning.
3. Extend the workshop for a longer period of time.
4. Decide on one theme for a workshop.
5. Plan some type of recreation for participants.
6. Set up exhibit of equipment.
7. Arrange for more group work.
8. Let members of workshop do more participation in food preparation.

A good beginning has been made for training Negro School Lunch personnel in Georgia. Plans will be made to continue to have workshops and they will include many of the suggestions made at the first workshop.

FRIENDSHIP SCHOOL LUNCH PROGRAM

A Report from Oktaha, Okla.

Friendship School is located in the little farming town of Oktaha, Muskogee County, Okla.

Nine-tenths of the patrons of this school must depend on the farm as a means

of living. Many times they do not have cash but they do have a heart full of co-operation for the things which will better conditions in their school and for their children.

One afternoon in early October of 1945, the County School Lunch Supervisor called at the school to discuss plans for starting a school lunch program. At that time it seemed impossible to begin a school lunch program as the school consisted of only four class rooms and a stage. After discussing the plans with her, we decided to call a meeting of the following persons: The President of the Farm Neighborhood Patrol, a farm club organized by the county agents during the war; the president and members of the Home Demonstration Club; the pastor of the church and his wife and other interested persons.

It was at this meeting that plans were made to begin the present school lunch program. The Neighborhood Patrol gave us our first \$25 for equipment. One of the leading merchants gave us enough dishes from his store for each child to have a plate, bowl, cup, and dessert saucer. Nonfood assistance in the amount of \$125 supplied our program with tableware, cooking utensils, and other needed items. Application was made to the State Board of Public Welfare for stoves and other cooking equipment which they had on hand to be loaned to the schools.

With these things on hand to begin the program, and with the four class rooms full of children, it was decided that the stage was the only available place for the kitchen. The men of our community donated the material and built the tables, shelves, and racks on this stage to give it the appearance of a real kitchen. The linoleum on the stage floor was donated by another merchant.

The parents decided they would pay 10 cents per meal for the children and donate from their farms many items of food, such

as chickens, butter and milk, and lard and fresh meats during hog killing time. As another means of help the members of the Home Demonstration Club brought to the lunchroom such vegetables as were in excess on their farms and canned them in one-half gallon jars for the lunch program.

From time to time visitors called at the school to see the operation of the lunch program. Among these were school inspectors, the local school board and superintendent, and all the members of the Board of County Commissioners. It was the visits of these interested persons that aided in the development of the program. With the close of the war causing the sale of Camp Gruber Army Post, our school board bought for us through the War Assets Administration a two-story barracks for the purpose of building for Friendship School a much needed school lunchroom.

In this new lunchroom we have a main dining room with three tables 25 feet or better in length with seats attached. One hundred and fifty children may be served at one time. Also, in this part of the lunchroom may be found hand-washing facilities and a blackboard, large enough for all the children to see, on which is written the menu being served, thus enabling them to learn about many new body-building foods.

In the kitchen part of the lunchroom may be found a large built-in cabinet across the kitchen wall for storing dishes. The kitchen has one gas range, two oil cook stoves, a gas hot-water tank, and a large electric refrigerator. In addition to the dishes we began with, we have added the following others: One aluminum compartment tray and a compartment china plate for each child at a cost of \$1 each, a bowl and plate and two sets of stainless steel table cutlery for every child.

In our pantry or storage room there are shelves for the canned goods, bins for potatoes, bins that are rodentproof for storing beans and flour, and a 100-pound icebox for storing fresh vegetables.

The cost of the new equipment was in excess of \$1900.

MEAL COSTS LOW IN TWO LEADING SCHOOLS

A Report from Hayti and Caruthersville, Mo.

One of the two best conducted Negro schools in the State is the Hayti Elementary and High School at Hayti, Mo. with Prof. J. E. Brodie as the Principal. Figures on lunchroom activities and accomplishments during the 1949-50 school year reveal:

Enrollment	650
Lunches served	44,132
Average daily participation	412
Free lunches served	32,457
Average price per lunch	20¢

The other school is the Washington colored school, Caruthersville, with Prof. C. J. Lunderman, principal:

Enrollment	200
Lunches served	13,091
Average daily participation	119
Free lunches served	6,652
Average price per lunch	15¢

HIGH PARTICIPATION MARKS SCHOOL LUNCH PROGRAM AT J. F. GUNN SCHOOL

A Report from Burlington, N. C.

The effectiveness of a school lunch program is not judged alone by the physical facilities for preparing and serving lunches--large, well-furnished lunchrooms, gleaming kitchen and steam-table equipment, adequate dry and refrigerated storage space, and such. Facilities are undeniably important in operating a program, but the best evidence of an effective program is found in the children themselves.

Joyous expressions, bright eyes, and an abundance of energetic "bounce", as demonstrated by the youngsters of our school--the J. F. Gunn School, point up more dramatically than anything else the value of the school lunch program.

Our school has a total enrollment of 955 pupils. Of these, an average of 750--more than 75 percent of the youngsters--take part in the school lunch program. With so many participating, the program is, of course, an important phase of the daily schedule, and is treated with seriousness by our school staff.

Our principal is frequently seen throughout the lunch hour observing, assisting if the need arises, and chatting with students and teachers during the lunch meal. Our teachers usually eat with the children and assist them in every way. We emphasize orderliness and good manners, and children are encouraged to return their trays after completion of the meal. The use of napkins and the proper handling of eating tools is stressed whenever necessary.

Meals are planned by a trained manager and prepared and served by a staff of five persons. Our kitchen is well-equipped and is semi-enclosed by a large glass-protected steam table from which the food is served.

The dining area is equally well-equipped. Masonite-topped tables and folding chairs are used; the room is made attractive through the use of posters, pictures, flowers, and draperies and venetian blinds. The dining area has a seating capacity of 200. Lunches are served over a 2-1/4-hour period to accommodate the students.

Each classroom contains posters pointing up the nutritive value of foods, as a part of our nutrition education program.

Characteristic improvements in attendance, responsiveness, and alertness have been noted as a result of our school lunch program. Our youngsters are healthier and happier, and disciplinary problems have been lessened.

Our meals are carefully planned to meet all nutritional standards, have plenty of eye-appeal, and are served at a cost of only 15 cents per plate. This low cost permits several youngsters from a single family to take advantage of the program. As many as seven children from one family are served daily.

The program has stirred considerable community interest and support since it was introduced, and gives promise of additional improvements in facilities and services, and of increases in participation in days to come.

**WEST BROAD SCHOOL
ATHENS, GA.**

I want to express to you my thanks, appreciation, and gratitude for the many nice things received at the West Broad School.

The pupils are greatly benefited by their midday meal, as some have no breakfast before leaving home.

Julia W. Reed, Principal
West Broad School
Athens, Ga.

Forty-First Annual Session National Sunday School and Baptist Training Union Congress in Louisville, Ky., June 1950, with delegates from 37 States representing 18,000 Sunday Schools in the United States, unanimously endorse National School Lunch Program

WHEREAS; In many respects the soil is our ancestral mother: "And the Lord God formed men of the dust of the ground--and out of the ground made the Lord God to grow every tree that is pleasant to the sight, and good for food." Hence, the soil is of first importance to man, and without its production man would perish from the earth;

WHEREAS, the United States Department of Agriculture through Production and Marketing Administration is offering every encouragement to the tillers of the soil, regardless of racial distinction, in producing more and getting better price for their products;

WHEREAS, the Government is operating a school lunch program in which less-fortunate children are getting benefit of hot lunches during school time;

THEREFORE, be it resolved that the National Sunday School and B.T.U. Congress now in session go on record as endorsing the program of the Production and Marketing Administration school lunch program in its entirety.

**SCHOOL LUNCH PROGRAM ENDORSED BY
YOUTH CONGRESS**

We, the members of the National Youth Congress of the African Methodist Church, 23rd session, representing 34 States of the Union, do hereby express our appreciation for the work being done through the United States Department of Agriculture, Production and Marketing Administration, in their general program of agriculture and endorse the school lunch program which the Department has arranged for the schools of the Nation to benefit all children.

Signed on behalf of the Youth Congress

S. S. Morris, President
Department Christian Education
AME Church, Nashville, Tenn.

